

**Amendments to the Claims:** This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Canceled)
2. (Currently Amended) ~~The process according to claim 1A process of manufacturing a yeast raised doughnut, the process comprising the following steps performed in the sequence shown:~~
  - (a) forming a proven dough mixture;
  - (b) applying a first coating comprising a first cooking fat to said proven dough mixture;
  - (c) baking said coated proven dough mixture to form a baked proven dough mixture;  
and
  - (d) applying a second coating comprising a second cooking fat to said baked proven dough mixture while said baked proven dough mixture is still warm from said baking step to form said yeast raised doughnut;  
wherein at least one of said first coating and said second coating consists essentially of a cooking fat or a combination of cooking fats.
3. (Currently Amended) The process according to claim ~~1~~<sup>2</sup> wherein said first and said second cooking fats consist essentially of a cooking fat or a combination of cooking fats.
4. (Original) The process according to claim 3 wherein said first and said second cooking fats are the same.
5. (Currently Amended) The process according to claim ~~1~~<sup>2</sup> wherein at least one of said first and said second coating comprises at least 80% by weight of a fat selected from the group consisting essentially of palm oil, rapeseed oil, soya or a combination thereof.
6. (Currently Amended) The process according to claim ~~1~~<sup>2</sup> wherein said first and said second cooking fats each comprise soya, palm oil, rapeseed oil, or a combination thereof.
7. (Currently Amended) The process of claim ~~1~~<sup>2</sup> wherein said first cooking fat is solid at

room temperature and said step of applying a first coating to said proven dough mixture comprises heating and spraying said first cooking fat onto said proven dough mixture at a temperature sufficient to melt said first cooking fat and insufficient to initiate any cooking of the proven dough mixture.

8. (Previously Presented) The process according to claim 7 wherein said second cooking fat is also solid at room temperature and the step of applying a second coating onto said baked proven dough with said second cooking fat comprises heating and spraying said second cooking fat onto said baked proven dough.

9. (Original) The process according to claim 8 wherein the first cooking fat is the same as the second cooking fat.

10. (Cancelled)

11. (Original) The process according to claim 8 wherein said step of spraying said second cooking fat formulation onto said baked proven dough is performed within 3 minutes following the step of baking said proven dough.

12. (Currently Amended) The process according to claim 12 wherein at least one of said first and second fats consists essentially of a solid vegetable shortening.

13. (Currently Amended) The process according to claim 12 wherein the step of baking said coated proven dough further comprises applying steam to said proven dough.

14. (Original) The process according to claim 13 wherein said steam is applied for one second for every minute of baking.

15. (Previously Presented) A low fat baked yeast raised doughnut produced by:

- (a) forming a proven dough mixture;
- (b) applying a first coating consisting essentially of a first cooking fat to said proven dough mixture;

- (c) baking said coated proven dough mixture to form a baked proven dough mixture;  
and
- (d) applying a second coating consisting essentially of a second cooking fat to said baked proven dough mixture while said baked proven dough mixture is still warm from said baking step to form said low fat yeast raised doughnut.

16. (Original) The doughnut according to claim 15 wherein said first cooking fat is the same as the second cooking fat.

17. (Original) The doughnut according to claim 15 wherein said step of applying said second cooking fat onto said baked proven dough is performed by spraying said second cooking fat onto said baked proven dough within about 3 minutes following the step of baking said coated proven dough.

18. (Original) The doughnut according to claim 15 wherein said step of coating said second cooking fat onto said baked proven dough is performed by spraying said second cooking fat onto said baked proven dough within about 1 minute following the step of baking said coated proven dough.

19. (Original) The doughnut according to claim 15 wherein said at least one of said first and second fats consist essentially of a solid vegetable shortening.

20. (Original) The method according to claim 19 wherein said solid vegetable shortening is palm oil.

21. (Original) The doughnut according to claim 15 wherein the step of baking said coated proven dough comprises applying steam to said dough during at least a portion of said baking step.

22. (Original) The doughnut according to claim 21 wherein said steam is applied for one second for every minute of baking.